Salads

HOW TO MAKE AND DRESS THEM.

Compliments of

E. R. DURKEE & CO.

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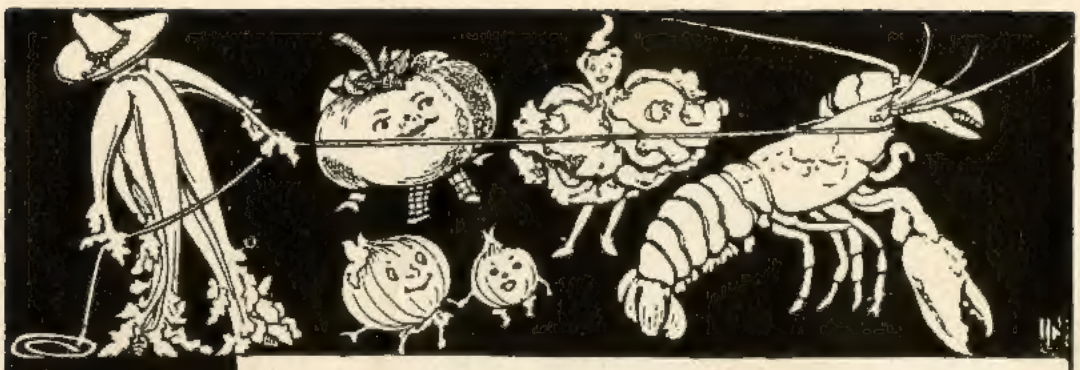

The Salad-bowl and the Soup-pot to the family are like the child's tin "Savings Bank," the receptacle of the small economies of the house. What would otherwise go to waste becomes the corner-stone of the good dinner, marks the one who knows how to eat, distinguishes the provident from the thriftless.

Salads may be made from an infinite variety of raw materials and cooked odds and ends which would otherwise be wasted. There is, besides, never sameness in the art of Salad making. One of the very best salads may be made from what is left over from an old-fashioned boiled New England dinner.

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THE ONLY BOTTLE IMITATED! WHY?

"DURKEE'S SALAD DRESSING," of which this little book is designed to show some of the innumerable uses, consists only of the very choicest ingredients which long experience and unlimited facilities in obtaining condiments from all over the world can bring together. "Nothing too good" has been the motto. Its preparation is as careful and cleanly and unvarying as is humanly possible. It is a complete sauce in itself, and may be used either hot or cold, or may be taken as a basis in making certain other sauces—as "Deviled" Paste, "Tartar Sauce," "Sauce Robert," etc., but rarely to be had in private houses, owing to the difficulty in making or procuring the necessary ingredients. Its many uses make it indispensable, not only to the *table*, but to the *kitchen*, and as well for regularly prepared meals as the impromptu chafing-dish. Its value is that it is always ready, a veritable "friend in need." If it is in the house you have a perfect mayonnaise or a perfect sauce foundation at hand, without the labor of preparation. It is economical. You waste nothing. It is rich, nutritious, appetizing, and it may be modified to suit every palate, retaining a distinct individuality and delicacy of flavor peculiarly its own and possessed by no other sauce. It will keep good until used, and does not now contain and never has contained any preservative of any sort whatever. *If too piquant add olive oil or cream. It is easier to reduce the pungency than to add flavor to a tasteless dressing.*

SALADS

HOW TO MAKE AND DRESS THEM

"Miss Smith, please don't forget to baste those fish with Durkee's Salad Dressing—it takes away the muddy taste."

Green Salad Dressing.—Mix together three tablespoonfuls of Durkee's Salad Dressing, and one tablespoonful of spinach green; the latter is sold in grocery stores; but you can make your own quite easily by scalding a small quantity of spinach or fresh salad herbs and then pounding them to a paste. This dressing is used for ornamenting whole fish and other salads used on extra occasions, weddings, etc. This quantity only decorates a small fish.

Red Salad Dressing.—In making a large dish of lobster salad for extra occasions, the red coral or eggs of the lobster are worked into a paste by rolling or rubbing, and this is then mixed with the Salad Dressing and the whole spread over the top of the salad, while the edges are decorated with the claws, hard-boiled eggs, and hearts of lettuce. Every housewife can thus make her own elaborate salads instead of sending to the caterer.

Anchovy Salad.—These appetizing little fish are imported in glass and are for sale at the groceries, but the salted ones are shipped in kegs, are inexpensive, and are for sale at all our markets and delicatessen stores. They form excellent Lenten salads.

Wash, skin and split in two, lengthwise, six anchovies. Cut into neat pieces two boiled potatoes, chop fine one slice of pickled beet and one pickled cucumber. Put into a salad bowl the crisp leaves of a five-cent head of lettuce, add the potato and a little pepper, then the anchovies, strew over them the chopped

pickle, spread over all three tablespoonfuls of Durkee's Salad Dressing; on top of this and in a mound in the centre place the pickled beet. Salt is unnecessary, the fish being quite salt.

Anchovy Salad, No. 2.—Line a salad bowl with the bleached leaves of a head of chicory; break into neat flakes half a pound of cold boiled fresh fish; strew over this a hard-boiled egg chopped fine; add six anchovies, washed, skinned and chopped fine; chop fine half a pickled beet and add it to the salad, season with pepper. Now mask the top with Durkee's Salad Dressing; on this strew three olives or a few capers chopped fine; serve with brown bread. Raw cabbage or boiled potatoes may be substituted for the chicory.

Anchovy Salad, No. 3.—Equal quantities of beets, string beans, peas, potatoes and anchovies, with or without celery, lettuce or watercress, with a mask of Durkee's Salad Dressing, forms a most excellent salad.

Apple Salad.—An excellent salad to serve with pork or smoked meats is thus made: Peel, slice and chop fine two tart apples. Line a salad bowl with the leaves of a bunch of watercress or raw red or white cabbage; add the apple; next add four roots of cold boiled oyster plant; season with Durkee's Celery Salt and white pepper; mask with Durkee's Salad Dressing.

When raw cabbage is used in salads it should first be shredded and well salted, then allowed to stand from fifteen minutes to half an hour before it is blended with the other ingredients. It is said cabbage is much healthier raw than cooked.

Apple Salad, No. 2.—Line a salad bowl with watercress; cut into neat dice half to three-quarters of a pound of cold veal or lean fresh pork, add to the cress; also add two raw tart apples cut small, season with salt and pepper, a teaspoonful of chopped pickle and a tablespoonful each of oil and vinegar. Mix and cover with a mask of Durkee's Salad Dressing.

Army Salad.—Spread a quarter of a head of white crisp cabbage, salt it well and let it stand thus half an hour. Cut into slices a pound of cold boiled potatoes, and into dice a pound of boiled ham. Shake off the surplus salt from the cabbage and put the three ingredients together; add three hard-boiled eggs chopped fine, three minced pickled onions, a gill of vinegar, and half a teaspoonful of black pepper or its equivalent of red pepper; mix together, arrange in mound shape and mask with Durkee's Salad Dressing.

Artichoke Salad.—Ten cents will buy a quart of Jerusalem or root artichokes, which may be eaten raw or cooked; they are excellent in salads. Pour boiling water over them and brush and scrape off the skin; boil fifteen minutes, peel and slice if possible while they are yet warm. Season with salt—pepper, if you like—a very little onion, half a teaspoonful of chopped parsley or celery tops, and a spoonful each of oil and vinegar. Put on a platter a covering of lettuce leaves and the artichoke; strew over them a few spoonfuls of either of the following ingredients, chopped or minced: Canned or smoked salmon, smoked beef, tongue, ham or jowl, boiled calf's-head or feet, cold scrapple or any of the varieties of sausage. Arrange artistically. Mask with Durkee's Salad Dressing. Should you so desire it, this salad may be made more attractive by placing pieces of hard-boiled eggs round the edge, alternated with little mounds of finely chopped beet, carrot, string beans or peas, or other vegetables or relishes which you may happen to have. Harmony of colors must be kept in mind in order to insure an appetizing looking dish.

Asparagus Salad.—The best way to eat asparagus is cold, served with Durkee's Salad Dressing, slightly

For home use or for outings Durkee's Salad Dressing has no equal. Will keep good until used, and does not contain, and never has contained, any preservative of any sort whatever.

thinned out with vinegar. Canned asparagus should first be well washed before it is used.

Asparagus Salad, No. 2.—While the large white stalks of asparagus are the more expensive, the truth is that the thin green stalks are the better flavored, and flavor counts more than looks. The green stalks, boiled and cut into half-inch pieces, may be used in a hundred different combinations of salads. After they are boiled they should be immediately plunged in cold water. This prevents them from becoming soft or flabby.

A good combination asparagus salad is made of a bed of white chicory or lettuce leaves; the yolks of hard-boiled eggs next; asparagus tips next; the chopped whites of the eggs next; boiled carrot dice next, and green peas or beans next. These may be arranged in layers, or in sections like the spokes of a wheel, with an outside rim or border of Durkee's Salad Dressing, the whole to be blended together before serving.

Asparagus Salad, No. 3.—Lima beans, cauliflower, asparagus tips, corned beef, in layers, with a few spoonfuls of chopped beet and a mask of Durkee's Salad Dressing, forms an appetizing salad.

Bean Salad.—Put into a salad bowl half a dozen leaves of crisp lettuce, add a cupful each of baked beans and tongue, or ox palate, cut into dice, and two hard-boiled eggs cut not too fine; season with a teaspoonful of chopped parsley, salt, white pepper and two tablespoonfuls of vinegar; mix together, arrange neatly, and mask with a top layer of Durkee's Salad Dressing. The Dressing is very good served with either canned or home-cooked baked beans.

Bean (Lima) Salad.—Place on a large platter six saucer-shaped leaves of lettuce; put a tablespoonful of Lima beans into each leaf, season with Durkee's Celery Salt, and mask each with part of a spoonful of Durkee's Salad Dressing. A very little chopped parsley, beet or carrot may be added to each. This is a very neat form of serving all sorts of vegetable, fish and meat salads.

"Cynthy, Pa brought home some Durkee's Salad Dressing, and Durkee's book on Salads. The book says the Dressing don't cost anything because it turns what would be wasted into Salads, and I'm going to try it."

Bean (String) Salad.—Use either canned or fresh beans. Equal quantities of string beans, potatoes and cold meat, with or without lettuce or chicory, with a small quantity of a pickled relish, the whole masked with Durkee's Salad Dressing, forms a very good salad.

Bean (String) Salad, No. 2.—Equal quantities of boiled potatoes, string beans, carrot and tongue, with a few spoonfuls of chopped beet, the whole masked with Durkee's Salad Dressing.

A small quantity of onion may be used in these salads if liked.

Bean (String) Salad, No. 3.—Select, if possible, string bean pods before the bean has formed, parboil them a few moments, then pour cold water over them through a colander, drain; to each quart of them add a chopped spring onion and a pickled lamb's tongue chopped fine.

Put each individual portion on a saucer or small plate, mask them over with Durkee's Salad Dressing and decorate as neatly as you know how.

Serve with cold lamb.

Beef Salad.—The rule for making superior beef salads is a very simple but necessary one. As a general thing the meat used is invariably well done; this makes dry eating even in salads and should be avoided as much as possible. This is best accomplished by cutting the beef into thin slices, then into narrow strips, and placing them in a bowl and moistening with a small quantity of clear soup, or, as is the general custom, adding a dressing consisting of a very little onion or onion-vinegar for flavor, a few spoonfuls of both oil and vinegar, and salt and pepper (a slice of lemon is added by some); also such green salad herbs as are handy. This is excellent preparatory treatment

for all cooked meat. After standing half an hour the meat is removed, put into a salad bowl with an equal quantity of two or more kinds of vegetables, masked with Durkee's Salad Dressing, and served.

Beef Salad, No. 2.—Soup meat which has stood in the soup until cold makes a very superior salad, as it is already sufficiently moist. It requires more seasoning than roast meat, as a general thing. Cut it into neat pieces, line the bowl with broad-leaved lettuce, or escarole, add the meat and one-third as much of potatoes and green peas. A parsnip or two will be an improvement, add salt and pepper and a chopped pickled stuffed pepper, and finally mask liberally with Durkee's Salad Dressing.

Beef Steak Salad.—A delightful warm weather salad is made by cutting a well seasoned cold broiled steak into thin strips; put these into a bowl lined with watercress or lettuce, and if you have them add a few pieces of cold French fried potatoes; season with Durkee's Celery Salt, a chopped pickled cauliflower's sprig, and mask with Durkee's Salad Dressing.

Beet Salad.—If the beets are to be cooked for salad making they are better baked than boiled, as they lose none of their rich color. Put into a salad bowl a layer of chicory leaves, slice in over this a baked beet; next add two or three roots of boiled oyster plant, kohl-rabi or root celery, a button onion and a cucumber pickle; mask over all Durkee's Salad Dressing. If pickled beets are used omit the pickle. The chicory may be omitted and veal or fresh pork added.

Beet and Spanish Onion Salad.—Cut into slices then into strips two baked beets, slice a medium-sized Spanish onion and quarter and separate the sections. If convenient add as much table celery as you have onion, half a teaspoonful of capers or chopped pickles, salt and white pepper; mix, then over all add Durkee's Salad Dressing.

Beet-top Salad.—While these are excellent as greens, they are capital as salad; when quite young scald them slightly, when older parboil them, or cut

"Bill, I'll blow you to some Durkee's Salad Dressing. It'll make you think you're dining at the Waldorf."

them up and partly cook them in the large frying-pan with a little bacon cut into dice. Potatoes, and either cold ham, salt pork, tripe or Frankfort sausages are good combinations to form with the beet-tops. Thin out the salad dressing slightly with vinegar before adding it. Baked beets with no other ingredient except Durkee's Salad Dressing form an excellent dish.

Bloater Salad.—Select a fresh cured bloater, pour over it boiling water, let stand a few moments to loosen the skin, which remove, and divide the fish into small pieces, rejecting as many bones as possible; cut up an equal quantity of boiled potatoes; if you have it, cold boiled or baked fish may also be added. Mix all well with Durkee's Salad Dressing, add a little chopped parsley or capers, and let stand fifteen minutes before serving. Serve each portion on a plate in the centre of a leaf of lettuce. If you have it, anchovy paste or sauce will greatly improve the salad.

Bloater Salad, No. 2.—Pour hot water over the bloater, split it in two, remove bones, pull the fish into strips, place these on a bed of boiled sliced potatoes, pour Durkee's Salad Dressing over the dish and serve.

Boiled Salad.—A boiled salad consists of the meats and vegetables left after an old-fashioned boiled dinner; it is an excellent salad if care and attention to details are considered. It consists of boiled meat, potatoes, string beans, beets, turnips, cauliflower or cabbage and carrots, with or without lettuce, all divided into neat pieces arranged in layers or wheel-shaped, and seasoned with Durkee's Salad Dressing.

Breakfast Salad.—Select a large ripe tomato, pour hot water over it, next put it into cold water, peel off the skin and place the tomato on ice. When wanted

slice it, place on a few leaves of lettuce, slice a cold cucumber over it, add a spring onion cut fine, a little salt and pepper, and over all Durkee's Salad Dressing.

Breakfast Salad, No. 2.—One peeled cold tomato, one sliced sweet green pepper, one sliced cucumber, three young onions, three or four green leaves of tarragon and a leaf of mint chopped fine, masked with Durkee's Salad Dressing.

Brussels Sprouts.—A quart of these make an excellent salad. If boiled with a piece of ham or salt pork they are more tasty. Cut each little head in two, arrange in the centre of a dish with a border of finely chopped ham round them, next a border of sliced potatoes, and, if convenient, a border of watercress or chicory. Send the Durkee Salad Dressing to table in a sauce-boat.

Cabbage Salad.—Shred the cabbage with a plane; strew salt liberally over it; let stand twenty minutes. Cut fine a pickled pepper, add half as much sliced potato as you have cabbage, season with our Celery Salt, and over all add Durkee's Salad Dressing. Hard-boiled eggs may be used if desired.

Cabbage Salad, German Style.—Salt a quarter of a head of cabbage, pour boiling water over it, and, after standing a few minutes, squeeze out the water, put it in a salad-bowl and add half of an onion and a teaspoonful of chopped parsley or chives; add pepper, also one small salt cucumber sliced, and four cold boiled Frankfort sausages cut into pieces slantwise. Put into a soup-plate four tablespoonfuls of Durkee's Salad Dressing, whisk into it three tablespoonfuls of cider or onion vinegar, pour over the salad, and serve with cold veal.

Cabbage (Red) Salad.—Shred half a small head of cabbage, salt it, pour boiling water over it; let stand ten minutes, squeeze dry; add half as much ham as cabbage, season with our Celery Salt and Durkee's Salad Dressing, thinned out one-third.

Hard-boiled eggs may also be used in decorating a cabbage salad; just as much care should be exercised

in making this simple fare as attractive as more expensive dishes.

Calf's-Head Salad. — Cold calf's-head forms a superior salad. Cut it into dice with such cold vegetables as carrots, beets and potatoes, in equal quantities. With Durkee's Salad Dressing this combination alone will be found excellent, but cress, chicory, lettuce, hard-boiled eggs and relishes may also be added if they are in the house.

Calf's-Liver Salad.—A very good salad may be made of either fried, broiled or baked calf's-liver. Cut it into neat-sized strips; place these on a bed of lettuce or chicory; mask with Durkee's Salad Dressing; strew over the top a few capers or a chopped pickle.

Carrot Salad.—Put into a salad-bowl a layer of either dandelions or cress; add a layer of boiled carrots sliced thin, next a layer of potato, and a layer of boiled fresh beef; mask with Durkee's Salad Dressing; onion flavor may be used if liked.

Celery Salad.—The superior quality of the ingredients used in the manufacture of Durkee's Salad Dressing is instantly appreciated when blended with crisp, delicate, table celery. Select not too large nor coarse-looking stalks; cut off the root end, divide the single stalks and wipe them carefully. Cut each piece into inch-and-a-half pieces, and split these twice lengthwise. Mix in a salad bowl with a liberal quantity of the Salad Dressing.

Celery Salad, No. 2 —One-third each of chopped celery, potato and veal; a teaspoonful of chopped parsley, a teaspoonful of either tart apple or chopped pickle; mix; mask with Durkee's Salad Dressing.

Celery Salad, No. 3.—One-third each of chopped celery, cold tongue, and either string beans or peas, a

"How the chef will swear! They would not touch his dressing and the Captain told me to bring a bottle of Durkee's."

few capers, and Durkee's Salad Dressing, enough to make it palatable.

Chicken Salad.—There is only one secret about this salad. Do not use tough, old fowl, nor use the meat too dry. When possible let the fowl stand in the water in which it was cooked until cold; this will make it sufficiently moist. When cold roast poultry is used, cut it up and moisten it slightly with chicken-broth, or water containing a little vinegar, pepper and salt.

Mix equal quantities of cut-up chicken and celery with a few spoonfuls of Durkee's Salad Dressing, arrange neatly in a bowl, and mask with more of the Dressing. Decorate with eggs, olives, bits of beets, carrots and cucumber pickle cut into fancy shapes, or any decoration which may be handy. Use lettuce, watercress, chicory, wild chickweed, dandelion, or any other tender salad green when celery is scarce.

Clam Salad.—The very small Little Neck clams may be served raw in a salad. Put them on a bed of crisp lettuce, season with a little lemon juice and white or red pepper, and cover with Durkee's Salad Dressing.

Clam Salad, No. 2.—Boil two dozen medium clams in a pint of water ten minutes only; use the broth for a soup by whisking into it half a pint of warm milk containing a whisked egg; heat, but do not boil, and serve.

Chop the clams not too fine, put them into a salad-bowl with one-third each of potato and cold fish; lettuce or watercress may or may not be used. Cover with Durkee's Salad Dressing. Hard-boiled eggs may be used if desired.

Codfish (Salt) Salad.—Tear into narrow strips a pound of old-fashioned salt codfish, soak over night, next morning squeeze out the water, put in a saucepan, well covered with cold water; after this steams up, boil twenty minutes. Drain, squeeze out the water, separate the pieces, put them in a salad-bowl with an equal quantity of boiled potato, one hard-boiled egg, a few anchovies if you have them, a chopped pickle, with or without celery or lettuce, and a mask of Durkee's Salad Dressing.

"Mary, we shall never eat all that!"
"Yes we shall; there won't be a single sandwich brought back; they are all seasoned with Durkee's Salad Dressing."

Codfish Salad, No. 2.—Boiled or baked fresh cod-fish may be used instead of the salt cod, either plain or with the other ingredients. Either way it is one of our best fall and winter salads when served with our Dressing.

Corned-Beef Salad. — Tender corned-beef should only be used. Cut into thin strips a pound of brisket corned-beef, or use canned corned-beef. Put it into a salad-bowl with a few leaves of chicory, lettuce, cress or celery stalks, half a pound of boiled sweet or Irish potato, celeriac, or oyster plant, and, if in the house, a small quantity of either carrot, beet or turnip may be added; season with a heaping teaspoonful of horse-radish and mask with Durkee's Salad Dressing.

Cucumber Salad.—The fresher they are and the quicker they are served after being cut, the better; always have them as cold as possible. They need a good deal of seasoning, therefore add a little salt, pepper, and enough vinegar to thin out the Salad Dressing slightly. Mix, set in the ice-box ten minutes and serve.

For breakfast, the cucumbers may be placed on a leaf bed of cress and garnished with a circle of crisp radishes.

Egg Salad.—Equal quantities of hard-boiled eggs and chopped celery, masked with Durkee's Salad Dressing, forms an excellent luncheon salad. Sardines, anchovies or other tasty varieties of fish added, make an excellent Lenten salad.

Fisherman's Salad.—Two pounds of cooked fresh fish, one pound of boiled potatoes, quarter of a head of white or half a head of red cabbage; season liberally with pepper to make it quite hot, add salt and, if convenient, a pickled beet or two cucumbers chopped

fine. Mix all together, shape neatly and cover with Durkee's Salad Dressing.

Halibut Salad.—One of the best of fish salads may be made from this fish. Use one quarter lettuce or celery, one quarter potato or cauliflower, mask with Durkee's Salad Dressing, and decorate with shrimp, shell-fish claws, fried oysters or sardines or anchovies, whichever is most convenient. Decorating salads must be left to the judgment of housewives. It is the author's duty to make appropriate suggestions.

Head-cheese Salad.—Old-fashioned country head-cheese is a most excellent salad ingredient; use one-third or one-half of it, with potatoes or other firm and convenient vegetable, and mask with Durkee's Salad Dressing; garnish with slices of pickle or lemon and egg rings.

Lamb Salad.—An excellent salad on a hot day. Crisp leaves of lettuce in a cold salad-bowl, dainty pieces of roast lamb, a few capers, a little salt, all masked with Durkee's Salad Dressing.

Lettuce Salad.—What difference in lettuce! Only the crisp and the broad-leaved varieties are suited for plain lettuce salad; other varieties and conditions are used in mixed salads. Divide the leaves carefully; as you do this, dip each leaf in water, wipe it dry and place in the bowl, rejecting all bruised leaves; never cut the leaves, but tear the large ones apart; mask with Durkee's Salad Dressing and serve. It will improve the salad if you add a few chopped tarragon leaves to it, and if you first rub the bowl with a piece of onion, shallot or garlic; but this is a matter or rather a question of taste.

Lobster Salad. — It is advisable for families to purchase lobsters already boiled unless they have adequate facilities for boiling live ones. Break the lobster in two; crack the claws, take out the meat, cut the tail meat in two lengthwise and remove the black string-like entrail. If the tail fins are covered with eggs, pick them off, as they are useful in ornamenting the salad. Remove the body shell, and if you find a soft, creamy substance adhering to it, save it. Re-

"Are you after me or the Durkee's Salad Dressing?"

move the claws and save a few of them for garnishing the salad. The green fat and red coral should also be saved. The sand-pouch, found near the throat, should be removed. Care should be exercised that none of the feathery, tough gill-like particles found under the body shell get mixed with the meat, as they are indigestible, and have caused much trouble. They are supposed to be the cause of so-called poisoning from eating lobster. Cut the meat into large and not fine pieces. Half fill a salad-bowl with crisp lettuce or celery, add the lobster, and pour over it a liberal quantity of Durkee's Salad Dressing; strew over this the eggs of the separated coral, garnish with the claws and hard-boiled eggs quartered lengthwise and serve. New England people call the green fat "Tom-Ally." The red coral is the undeveloped lobster spawn. If a rich salad is required, mix the meat with a part of the Dressing before putting it in the bowl, and decorate extensively. Canned lobster may be used, but none should be left in the can after it is once opened. This rule applies to all canned food.

Lobster Salad, No. 2.—When lobster is scarce, use one-third lobster, one-third cod or halibut, and one-third potato, with watercress or other salad green. In such cases use a few spoonfuls of the Salad Dressing in mixing the ingredients, then mask with the Dressing and decorate with the claws.

Oyster Salad.—Put into a saucepan a pint of hot water, two slices of lemon, two cloves, a tablespoonful of vinegar, and a dash of salt; in this simmer two dozen oysters not over five minutes, then remove them; when cool place them on a bed of lettuce and mask with Durkee's Salad Dressing.

Oyster Salad, No. 2.—Half a pound of cold fish, three hard-boiled chopped eggs, one dozen pickled

or spiced oysters, a dozen capers or chopped pickle, a stalk or two of celery if you can spare it, one boiled potato; mix and mask with Durkee's Salad Dressing.

Potato Salad.—The best potato salad is one made of potatoes boiled for the occasion. Small and medium-sized ones are the best for this purpose. The thing to avoid is the dryness. If you can possibly do so, cut them up while they are still warm, and dress them before they become cold, the object being to force the seasoning into the slices of potato before the cells close and seal up the water therein, absorbed during the process of cooking. This moisture, if the potato stands any length of time, sours the starch in the potato, turning it a sickly pale blue color, and giving it a somewhat unpalatable, soggy taste.

After the fresh boiled potatoes are sliced, pour over them a little hot water, or, better still, a little hot broth from the soup-kettle; season at once with white pepper, salt, a spoonful or two of vinegar and three or four spoonfuls of oil to one of vinegar. Now, if you like, add either a spoonful of chopped parsley, chives, celery, or onion, tossed lightly without mashing the slices, and when the salad is cool put it in the ice-box. When cold serve as follows: Put in the centre of a crisp leaf of lettuce a large spoonful of the potato, on top of this add a teaspoonful of Durkee's Salad Dressing and serve. Prepared this way, the potato will remain perfectly white until used up.

Potato Salad, No. 2.—Potato, celeriac, and a little chopped celery, with a spoonful or two of either chopped ham or tongue, our Salad Dressing, and garnished with thin slices of beet diamond shaped, is excellent.

Potato Salad, No. 3.—Place on a flat dish a mound of sliced potato, season with a little vinegar and salt, pour over them a liberal quantity of Durkee's Salad Dressing, place in spots on the dressing a small quantity of black pepper, garnish with celery tops or lettuce.

Salmon Salad.—Take a one-pound tin of the best salmon obtainable, remove it from the tin and divide

it into not too fine pieces. Line a bowl or platter with lettuce leaves, add the salmon, squeeze over it a little lemon-juice. Mask with Durkee's Salad Dressing, garnish with lemon slices, egg rings, cut pickle, dice of beet, etc.

Salmon Salad, No. 2.—For extra occasions where half or a whole salmon is served, place it on a large platter or board. Make a green salad dressing (which see), fill a paper cornucopia with the sauce, and gently squeeze out the sauce over the fish in waves through the small end of the paper; garnish with brown fried oysters, egg, quarters of lemon, hearts of lettuce, and, if you have saved them, legs or claws of lobster or crabs, or a few shrimps. Any or all of these things, if tastefully arranged, will look well. Cold boiled salmon, broken into flakes and mixed with potato or lettuce, celery or watercress, and Durkee's Salad Dressing, makes a very desirable luncheon salad.

Shrimp Salad.—When canned shrimps are used they should be removed from the cloth and thoroughly washed in cold water. Shrimps, tomatoes, hard-boiled eggs and watercress, with Durkee's Salad Dressing, form a surprisingly good salad in warm weather.

Tomato Salad.—After scalding and peeling the tomato, cover it with ice, and over the ice dust a little salt, which intensifies the cold. Take a cold salad-bowl and put in it half a saltspoonful of salt; take a very small clove of garlic, cut it in two, rub the salt over the inside of the bowl with one of the pieces, throw the other half into the soup-pot; now line the bowl with the whitest and crispest of escarole leaves, or lettuce leaves if the escarole is not handy. Slice or quarter the ice-cold tomato, add it to the bowl, and pour over it a

"Durkee's Salad Dressing! That's good."
"Yes, sir; don't use no other Dressing on this Line."

liberal quantity of Durkee's Salad Dressing. This is a perfect tomato salad. The garlic flavor is not noticeable, but blends with the ingredients so thoroughly as to make a perfect combination.

Tomato Salad, No. 2.—Scald, peel and quarter tomatoes, scoop out one-third of the centre of each. Place each tomato inside a saucer-shaped leaf of lettuce, add a little salt to each; fill the tops with Durkee's Salad Dressing. Place on top of each a little chopped celery, spring onion or parsley, and serve whole.

Tongue Salad.—A favorite mid-day salad at the best down-town restaurants. One-third each of boiled tongue, potato and celery, with a little chopped parsley; see that it is not too dry. Serve with or without lettuce leaves, and send to table with Durkee's Salad Dressing.

Tripe Salad.—Equal quantities of boiled tripe cut into strips, potato, and endive or celery, a few chopped capers or a chopped stuffed tomato, and Durkee's Salad Dressing.

Turkey Salad.—When you have had about all you want of cold turkey, the best thing to do with it, and, in fact, the very best way to serve it cold, is as a salad, of which you never tire. Avoid serving it too dry. If the meat is very dry, moisten it a little with either water, broth, or thinned-out Salad Dressing. Cut the meat into uniform sizes; use an equal quantity of celery cut into strips. Mix and mask with Durkee's Salad Dressing.

Veal Salad.—If you warm up cold veal in a little salt water with a few chicken or turkey bones, and let it stand in the water until it is cold, then cut it into even dice and use it as you would chicken for salads, it will be very difficult for any one but an experienced person to tell the difference. Season well with Durkee's Celery Salt, see that the meat is not too dry, use either half veal and celery, cress or crisp lettuce, or one-third each of veal, potato, and any salad plant. Mask liberally with Durkee's Salad Dressing.

SALAD SANDWICHES, HORS D'OEUVRES, WHETS AND RELISHES.

FOR DINNERS, TEAS, LUNCHEONS AND RECEPTIONS.

Reception Sandwiches.—Trim off all crust from a square loaf of bread. Cut the square into thin, even slices; instead of butter, spread a thin layer of Durkee's Salad Dressing over each slice; form sandwiches of the slices, press them together gently, and cut each sandwich into triangles or fingers. Fold a napkin over a platter and neatly arrange the sandwiches on it.

Watercress Sandwiches.—Select a five-cent bunch of fresh watercress; remove the stems and chop the leaves fine; add four to six tablespoonfuls of Durkee's Salad Dressing to the chopped leaves; mix and spread over thin slices of bread. These sandwiches are appetizing.

Celery Sandwiches.—Chop fine three full-size stalks of celery; add to this enough Durkee's Salad Dressing to make a thick paste; spread evenly over thin slices of White, Graham, Rye, or Boston Brown bread; form sandwiches and cut these into squares or fingers.

If you can not conveniently obtain the celery, spread the Salad Dressing over the slices, shake a small quantity of Durkee's Celery Salt over each slice, form sandwiches and serve.

Egg Sandwiches.—Chop up a hard-boiled egg as fine as possible, add to it a heaping tablespoonful of Durkee's Salad Dressing and a little salt; spread evenly over thin slices of bread, form sandwiches and cut these into triangles.

One egg should make two sandwiches; when more sandwiches are required, use half as many eggs as the desired number of sandwiches.

"Yes, Madam, this is the best Salad Dressing made—Durkee's."

Egg and Sardine Sandwiches.—Open a small box of sardines and after removing the fish allow cold water to gently flow over them to remove the oil, which is invariably poor. Remove the skin from the fish and pound or chop fine with one hard-boiled egg for every four fish. Work into a paste with one and one-quarter tablespoonfuls of Durkee's Salad Dressing to every egg used. Season with salt and pepper, spread over thin slices of bread from which the crust has been trimmed, and form into sandwiches. Anchovies may be used instead of sardines.

Sardine Sandwiches.—Wash off the oil and remove the skin from the sardines; carefully split them in two lengthwise. Spread over thin slices of toast, like butter, a small quantity of Durkee's Salad Dressing. On these neatly arrange the fish; place a slice of the dressed toast on the fish, press gently, with a sharp knife cut the sandwiches in two lengthwise with the fish and serve. The dressing adds a zest which is in no other way obtainable.

Caviar Sandwiches.—This form of sturgeon roe is becoming more and more popular with Americans, but one is rarely offered a perfectly made caviar sandwich. This is the way they should be made: Put into a soup-plate two tablespoonfuls of caviar, one tablespoonful of Durkee's Salad Dressing and a scant half teaspoonful of chopped onion; mix together, and while mixing squeeze in the juice of half a juicy lemon, using care to remove the seeds. Spread the paste over dry, thin slices of bread; form sandwiches, and cut these into fingers. Of course, the onion may be omitted if objected to.

Caviar Toast.—Prepare the caviar as in the foregoing receipt and spread it on single slices of toasted bread or crackers, without placing another piece of toast on top of the caviar.

Olive Sandwiches.—This is a unique way of serving olives at teas and receptions. Cut the flesh from the stones of half a dozen queen olives, chop it fine, add to it a scant tablespoonful of Durkee's Salad Dressing. Mix and spread on thin slices of buttered bread, form

"Say, Jones, we ought to give a prize to Durkee's Salad Dressing. The good cold lunches have kept lots of people over for the races this afternoon."

the sandwiches and cut into small squares. Stuffed olives are very appetizing served this way.

Salad Sandwiches.—There are several ways of making these sandwiches, and they can be made as simple or as complex as may be desired. They are a most acceptable and economical method of utilizing cold meats, poultry, fish and game which housewives are at times at a loss to know what to do with.

The general principles of making salad sandwiches are either to spread on the slices of bread the salad dressing, then place a small leaf of lettuce on one of the slices, and upon this place a thin slice of cooked meat or poultry; season this with a small quantity of the Salad Dressing, and finally add the other slice of bread: press gently together and cut each sandwich in two. The other method is to trim the flesh from the bones, chop it fine, mix it to a paste with the Salad Dressing and then follow the general instructions.

These sandwiches are served at receptions, teas, and supper parties. During the Lenten season they may be made of minced smoked or fresh fish, scallops and other varieties of shell fish.

Club Sandwich.—Butter two slices of bread; on one place a thin slice of chicken, broil a thin piece of raw ham, and, while hot, place it on the other piece of bread, dip a leaf of lettuce in a small quantity of Durkee's Salad Dressing, place it between the meats, making a sandwich; trim and serve as quickly as possible.

MISCELLANEOUS WAYS OF USING DURKEE'S SALAD DRESSING.

Philadelphia Fried Oysters.—The City of Brotherly Love has long held, and still holds, the reputation and prize for the best fried oysters. In no other city on

the globe can there be found such digestible, tempting morsels from a frying kettle. Cooks in other cities have for years tried in vain to discover the secret of the Philadelphia experts, without success, but it is a simple secret when you know it, and one every housewife may practice.

Instead of dipping the oysters in beaten egg and then covering them with bread or cracker crumbs, the experts first made a complicated and expensive mayonnaise sauce, and into this they dipped the oysters. When they were cooked crisp and brown it was found that the sauce gave them a delicious flavor at half the expense and no trouble. Better results may be obtained by first dipping the oysters in Durkee's Salad Dressing.

Put into a soup-plate two tablespoonfuls of the Salad Dressing, thin it out a little with the juice of a lemon or a tablespoonful of vinegar. Remove the oysters from their liquor, dry them well in a napkin or towel, dip them into the Dressing, then roll in bread or cracker crumbs; again dip them into the Dressing and again in the crumbs; do not press them with the hands or place them one on top of another, and when the lard is smoking hot, fry them as you would doughnuts. Brown the crumbs a little before using them by putting them in a pan in the oven.

Fried Scallops.—Select scallops with a yellowish instead of a white color. The latter were soaked in soda water to bleach them and to make them swell. Rinse them quickly in cold water and dry them well, dip them in the Salad Dressing, roll them first in bread or cracker crumbs, dip again in the Dressing and finally roll them in yellow cornmeal and fry as you would doughnuts. On extra occasions serve Tartar Sauce, which see.

Fried Fresh Fish.—Put into a saucer a tablespoonful of Durkee's Salad Dressing, dip a basting-brush into it and brush an even coating of the Dressing over the fish, dredge a little corn-meal over the fish and fry a golden brown. Salt-pork fat is the best for frying fish.

Fried Smelts or Tom-Cods.—Remove the entrails and gills, but not the heads or tails. Thin out the

Dressing with lemon-juice, dip the fish in it, roll in slightly browned bread crumbs, and fry as you would doughnuts.

Crabs, Camp Style.—This is an excellent dish. Crab meat can now be found in the fish market at almost any season. Or use canned crabs. Put into a mixing bowl a pound of crab meat, add a little salt, a tablespoonful of finely chopped parsley, three tablespoonfuls of Durkee's Salad Dressing, and with the hands mix well and roll into balls, cakes, or cork shapes; dip these into slightly thinned Salad Dressing, roll in cracker crumbs, dip again in the Dressing, roll again in the crumbs, and fry in a liberal quantity of very hot lard.

Deviled Crabs.—Mix the crab meat as in the preceding recipe; instead of shaping into corks, gently press the meat into crab-shells, strew over the top of each a thin layer of crumbs, add a very little of the Salad Dressing on top of each, and bake in a quick oven. They should be a delicate brown in twelve minutes, if the oven is the right temperature. They are really excellent prepared this way.

Broiled Lobster.—Split the lobster in two lengthwise, remove the entrail and the crop-like pouch near the head; brush over the inner parts a little of the Salad Dressing, put the lobster in the broiler and if convenient broil over the coals or under a gas flame. If broiling facilities are defective, place the lobster in the dripping-pan and cook in the oven. Should the flesh appear too dry before the cooking is completed, brush more of the Dressing over the lobster. Lobster should be well cooked. One weighing from one to one and one-half pounds, cook twenty minutes; one weighing from two to three pounds, twenty-five minutes. Boiled lobsters simply require a thorough heating.

"Peter Piper picked a peck of pickled peppers. If Peter Piper picked a peck of pickled peppers, where's the bottle of Durkee's Salad Dressing?"

Fried Shad Roe.—Allow the roe to stand covered in well salted water fifteen to twenty minutes before cooking. Dry in a towel and cook plain in a frying-pan containing a small quantity of butter, pork fat or lard. Cook both sides evenly and brown. Pour on to a hot platter two tablespoonfuls of Durkee's Salad Dressing, quickly work into it the juice of a lemon, put the roe on the platter and serve.

Shad roe is so tasteless, that our housewives will so appreciate this recipe that they will use no other after one trial.

Broiled Cured Fish.—The shad roe sauce may be served with broiled Finnan haddie, smoked salmon and haddock, smoked sturgeon, smoked halibut, Yarmouth bloaters and smoked herring. The great fault of most cooks is that they invariably cook smoked fish too much, causing it to be too dry when served. For this reason the Salad Dressing Sauce is most appropriate. It is excellent served with broiled or boiled squares of salt cod or haddock or stock fish. In all probability the best way to cook cured fish is: wrap the pieces in manila paper and place them in the oven ten minutes. All that is necessary is to warm the fish through.

Broiled Fresh Fish.—All varieties of fish, such as bluefish, salmon, mackerel, Spanish mackerel, eels, catfish, shad, whitefish, cod-steaks, halibut, sardines and the flat fishes, are made more appetizing if brushed over with a thin coating of Durkee's Salad Dressing instead of butter; after broiling, squeeze a little lemon-juice over the fish.

Deviled Dishes—Deviled Paste.—Highly seasoned dishes are called "deviled" food; these dishes are very popular for late suppers, luncheons, and in club life. They can be made at home very economically and just as conveniently as at the club, and may be broiled or cooked in a hot oven or chafing-dish. The general recipe to follow is prepared thus: Put into a soup-plate two spoonfuls of Durkee's Salad Dressing, half a teaspoonful of Durkee's Gauntlet Mustard, half a scant teaspoonful of Durkee's Curry Powder and half a tea-

spoonful of Durkee's Challenge Table Sauce. Mix these ingredients well together and the preparation is ready for use. This quantity of paste is sufficient for the following recipes:

"Now, Bridget, here were a lot of 'left-overs' going to waste in your refrigerator, and I want them made into a salad. Use plenty of this Durkee's Salad Dressing and serve to-night."

Deviled Kidneys.—Allow four mutton or lamb kidneys to stand covered in cold water containing half a teaspoonful of soda half an hour. This treatment removes any strong odor or taste they might possess. Drain and dry them thoroughly, split each kidney lengthwise, remove the thin skin, and make moderately deep incisions lengthwise all over both sides; into these cuts put as much of the prepared paste as possible, and they are ready to be cooked. If they are to be cooked in the oven, frying-pan or chafing-dish, first put in a little butter; when the butter is quite hot add the kidneys. Do not cook them too much, as that will make them tough.

Veal kidneys may be treated in the same way, but beef kidneys are too tough, unless they have first been well parboiled and allowed to become cold. If the kidneys are to be broiled, the broiler should first be rubbed with melted butter.

Deviled Bones.—This is an excellent method of serving the ribs of cold roast beef. Do not cut too much of the meat off the bones. Rub the paste well into the meat and brush over each separated rib and over the broiler a little melted butter; then broil them long enough to thoroughly heat them through. If too dry when they are done, brush more butter over them.

Deviled Chicken Legs.—Take the second joints and the two legs of a tender roasting or spring chicken, and reserve the breast for a salad or an entree. Divide the parts, remove the bones and tough tendons; flatten the pieces by striking them with a cleaver. Make incisions lengthwise in the pieces, fill these with the dev-

iled paste, brush melted butter over them and broil well done, or cook with a little butter in a chafing-dish or frying-pan. They are excellent cold, and appreciated at picnics and by yachting and boating parties.

Deviled Veal Chop.—Select a fairly thick veal cutlet or chop, make a liberal number of incisions on both sides, and work into these the deviled paste. Put the yolk of an egg in a soup-plate and dip the chop in it, dredge with crumbs, and fry the cutlet in hot fat. If preferred, the prepared chop may be brushed over with butter and broiled or cooked plain in a chafing-dish or frying-pan.

Deviled Ham.—Cut a moderately thick slice of cold boiled ham, and make incisions both sides of it; rub in these the deviled paste and broil gently. When done put the ham on a hot platter, add to it a teaspoonful of the paste, and set the dish in the oven a few moments.

Deviled Ham, No. 2.—An excellent way of using up a small piece of cold ham. Cut the ham into small slices and arrange them in a small roasting-pan; upon each piece of ham put a small quantity of the deviled paste; now add a very little water to the pan, and place the pan in the oven fifteen minutes. This method may be tried in a chafing-dish at table.

Deviled Beef.—Cut a moderately thick slice of cold, rare roast beef, and score both sides of it; rub in the deviled paste, brush it slightly with melted butter, and broil not too well done. Put it on a hot platter, add a teaspoonful of the paste, and place the dish on the back of the range a few moments before serving. Care must be used not to overcook the meat. Small pieces of any kind of cold meat, either plain or with cold potatoes, may be deviled in a frying-pan or chafing-dish. Raw steaks and chops may also be similarly treated.

Deviled Tripe.—An inexpensive but wholesome and easily digested luncheon or supper dish, but tripe should always be boiled and allowed to become cold before being made into a dish. Select honeycomb tripe, rub into the comb a liberal quantity of the deviled paste, brush over it and the broiler a little

melted butter or olive oil or Salad Dressing, and broil a delicate brown. When done, add a little more of the paste to each square piece of tripe and set it in a hot place for a few moments before serving.

It may be smeared with the paste and dipped in the Salad Dressing, crumbed, and fried in hot fat.

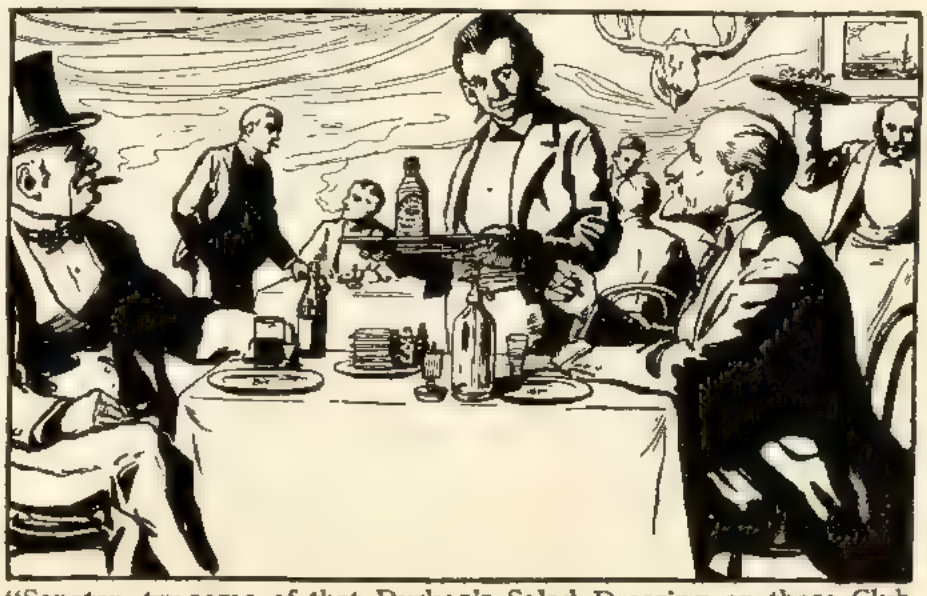
Sauces.—The number of inexpensive but excellent sauces and relishes which can be made with Durkee's Salad Dressing is surprising. It may, however, be served just as it is with all varieties of cold meats and fish.

Tartar Sauce.—Put into a soup-plate a tablespoonful of chopped parsley, a teaspoonful each of chopped capers, made mustard (dry mustard mixed with cold water to required thickness) and minced onion, and half a pint of Durkee's Salad Dressing; mix well and serve with all kinds of fried fish, meat croquettes, fried oysters, scallops, etc.

Hungarian Sauce.—Add to three tablespoonfuls of Durkee's Salad Dressing, half a teaspoonful of Durkee's Sweet Chili pepper or Hungarian paprika, a small cucumber pickle chopped fine, and a scant teaspoonful of grated horse-radish. Mix and serve with cold roast veal, or cold or hot fresh pork.

Cold Sauce Robert.—Add to four tablespoonfuls of Durkee's Salad Dressing two tablespoonfuls of French mustard, a cold boiled onion chopped fine and two tablespoonfuls of vinegar. Mix well and serve with cutlets, chops, pork tenderloin, pig's feet, etc.

Mutton Sauce.—Add to four tablespoonfuls of Durkee's Salad Dressing a tablespoonful of Durkee's Challenge Table Sauce, a teaspoonful of chopped capers and a saltspoonful of Durkee's Indian Curry Powder. Mix and serve with hot or cold mutton.



"Senator, try some of that Durkee's Salad Dressing on those Club Sandwiches. You'll find it the best thing you ever struck."

Steward's Sauce.—Mix together three tablespoonfuls of Durkee's Salad Dressing, the juice of two lemons and a teaspoonful of finely chopped parsley. Serve with broiled fish.

Ravigote Sauce.—You can buy small salad herbs from nearly all vegetable stalls. Mix together a teaspoonful each of green tarragon, chervil and parsley, and half a teaspoonful of chives, add these to four tablespoonfuls of Durkee's Salad Dressing; now add a tablespoonful of vinegar from the mixed pickle bottle; blend together and serve with cold game or other dark meats. The dry herbs may be had at the grocery stores if you cannot get the fresh.

Italian Sauce.—One teaspoonful of anchovy paste (or three salt anchovies pounded to a paste), one teaspoonful of French or German mustard, three tablespoonfuls of Durkee's Salad Dressing, two tablespoonfuls of vinegar from the pickled onion bottle; mix well, serve with herring salad or mixed fish and vegetable salads.

Horse-radish Sauce.—Two tablespoonfuls of fresh grated horse-radish, three tablespoonfuls of Durkee's Salad Dressing and the juice of a Florida orange; mix well. This is excellent with boiled fish, roast ham or mutton.

Sauce Bearnaise.—This sauce is considered the prize sauce of the French kitchen, but a very good representation of it may be made by first taking a platter, sprinkle over it a little salt and rubbing a clove of garlic well over the dish, afterward squeezing with a knife all the juice you can possibly get out of the garlic. Put on the plate four spoonfuls of Durkee's Salad Dressing, one teaspoonful tarragon vinegar, four tarragon leaves chopped fine; mix well, then place the dish where the sauce will get quite hot; put a steak or chop on the sauce and serve

E. R. DURKEE & CO.'S

Absolutely Pure Condiments and Aids to Good Cooking.

Guaranteed under the Food and Drugs Act, June 30, 1906.
U. S. Serial Number 5061.

We aim to furnish every description of condiment that can be desired, and guarantee each article to be of the very best and choicest variety. We challenge comparison of our Gauntlet goods with the products of any and every manufacturer in the world. We are the actual importers and manufacturers of every article we offer for sale. Nothing is packed for us. Every process is done under our personal supervision. Hence we can positively warrant each article in the most unreserved and positive manner.

As we are the largest grinders and packers of pure spices in this country, and as our facilities are practically without limit, we can offer a variety and quality offered by no other house. At the World's Fair, in Chicago, of 1893, we were awarded medals of superiority over all others. If you have any cause of complaint in the spices, herbs, sauces, extracts or condiments you have been using, simply try a single package of any article bearing our name and trade-mark of the Gauntlet, and make the comparison yourself. They are full weight, full strength, absolutely pure, and invariable in quality; they cannot be excelled. The essential principle of all spices is very volatile; hence they should never be bought in bulk, but only in sealed packages, which prevents this loss.

Secondly, as they are expensive, they offer great

"Honey, I's cooked for your granma and your ma, but dis hyar Durkee's Salad Dressing is de bestest I's evah used."

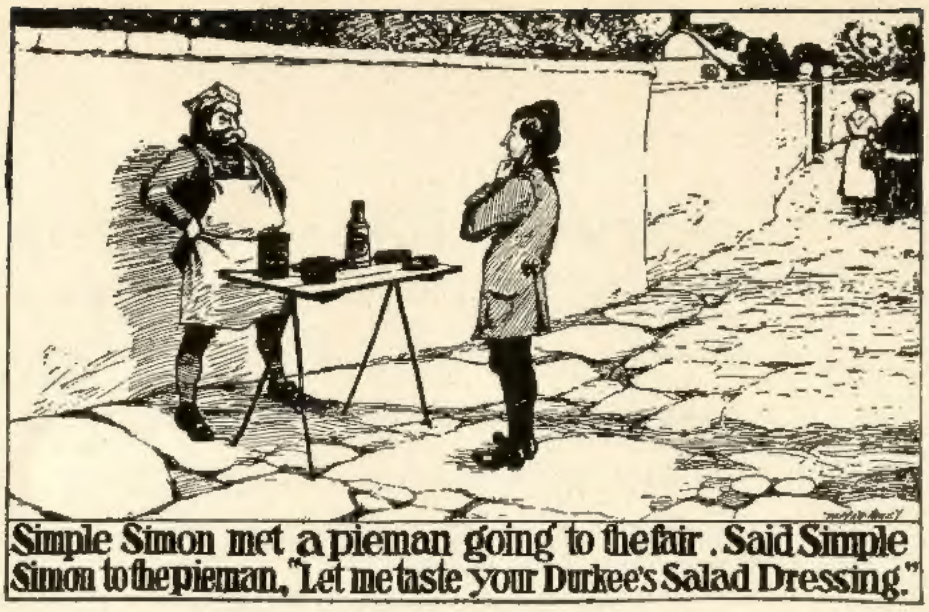
temptations to the dealer to adulterate, and unless the package bears the name of a responsible dealer as a guarantee, they are too often of low grade and impure. Our Spices are all ground by a cold process which prevents the evaporation of the essential principle, so that the full excellence of the spice remains. Our Mustard is made by a process peculiarly our own from the very choicest seed grown, and will be found especially pungent, and a most valuable article for the table or in the kitchen.

Our Extracts are pure fruit extracts, prepared in our own laboratory, and give the full flavor of the fruit from which they are named. Our Vanilla is made from the best Mexican vanilla beans, and contains all the delicious aroma only found in this kind of bean. Our Powdered Herbs are made from the choicest herbs grown, and are the very finest that can be produced. We have them separate, or combined in a most perfect form, as a trial of our "Poultry Seasoning" will show. This preparation is ready, just as we sell it, for seasoning the stuffing of all kinds of poultry, game, as well as gravies, etc.

To meet the considerable difficulty usually experienced in combining sweet spices in just the right proportions for custards, puddings, pies and pastry generally, we beg to call attention to our "Pastry Spice," which is a perfect blending of many varieties of sweet spices for this purpose.

Another similar preparation is our "Mince-meat Spice," for seasoning mince meat.

Our "Pickle Spice" consists of fifteen sorts of whole spices, containing everything needful to perfectly flavor all kinds of pickles. Our Celery Salt is an absolutely perfect substitute for the plant itself, and is available at all seasons of the year. It is indispensable for both kitchen and table and for soups, salads, sand-



wiches, gravies, etc., and for every culinary purpose for which celery is used; is more convenient and even stronger than the plant itself. Our "Curry Powder" is a most excellent preparation. It is prepared from a private East Indian recipe. Nothing finer can be made. Curries are most healthful at all seasons of the year, and afford a most agreeable variety in using up cold meats, or for fish, oysters, steaks, chops, deviled dishes, gravies, etc. In warm, damp climates, where bilious conditions exist, they are absolutely necessary to health.

In food products we have: Farina, Cornstarch, Rice Flour, Flake Tapioca, Pearl Tapioca, Granulated or Farina Tapioca, Pearl Sago, Pearl Barley; all of the best sorts, carefully selected and packed by ourselves.

Our Challenge Table Sauce is a very superior sauce for any purpose for which a table sauce is used—for hot or cold meats, gravies, chowders, etc.

Our Mixed Bird Seed is a choice mixture of the finest seeds for birds.

We also manufacture a full line of Oils and Essences and Family Medicines. These are prepared by ourselves in our own laboratory, and we guarantee them strictly pure and to be prepared exactly according to the U. S. Pharmacopœia, and nothing better is offered for sale. Our Essence Jamaica Ginger, Sewing Machine or Bicycle Oil, and pure Salad Oils, are all of the very finest.

In closing this list of our manufactures we desire particularly to call attention to a most valuable article, viz.:

Our Gauntlet Brand Invisible Starch. This article is absolutely unique; there is nothing else like it; it is a perfectly *soluble* starch, and hence its value in all kinds of colored prints, muslins, crapes, straw hats and every dark material.

We guarantee this starch to be exactly as stated. It is altogether different from any other starch.

Common starch, as is well known, being insoluble in water, gives to all dark prints a dirty, cloudy appearance, from its becoming a dried paste on the surface, which, in contrast with the color, is readily noticed, and the result of "doing up" such goods is, therefore, always unsatisfactory.

This starch, being perfectly soluble in either cold or warm water, leaves the darkest calico entirely free from any appearance of starch, and after ironing the goods are as *bright*, *stiff* and *clear as when new*. This is also much stronger than ordinary starch, and with it calicoes may be made as stiff as buckram if so desired. Goods starched with it are not so readily affected by dampness and will retain their stiffness longer than with the best kind of common starch; neither will it stick to the iron as that usually does.

E. R. Durkee & Co

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"ABSOLUTELY PURE CONDIMENTS"

"AND AIDS TO GOOD COOKING."

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